

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0200282 - LITTLE LOU'S BBQ		Site Address 2455 S WINCHESTER BL, CAMPBELL, CA 95008	Inspection Date 06/08/2026
Program PR0301934 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name BANQUETS TO BARBECUES	Inspection Time 15:10 - 15:30
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION	Consent By LYNN PERRY	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Multiple Potentially Hazardous Food (see measured observations) in under counter cooler measured between 47F - 51F. Food have been in the unit more than 4 hours prior to measurement per PIC. Ambient temperature of unit measured at 57F.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below.

[COS]: Food items were voluntarily discarded.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature of unit measured at 57F.

[CA]: All cooling units shall be capable of cold holding PHFs at 41F or below. Discontinue use of unit for PHFs until it is working properly. Assess/repair/adjust unit as needed.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
corn	under counter cooler	47.00 Fahrenheit	raw bean sprouts: 49F cilantro lime dressing: 51F cooked noddles: 49F

Overall Comments:

In conjunction with SR0885221.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/22/2026**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control

Received By: Lynn Perry
PIC

Signed On: June 08, 2026